ITEM NO.





ecosmart™

HOT HOLDING ROTISSERIE COMPANION

- HALO HEAT... a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Smart styling, advanced design.
- Adjustable thermostat and temperature gauge monitor inside air temperature.
- Solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and is adjustable in increments of 1 degree.
- Stackable with an identical holding cabinet or matching rotisserie oven without additional hardware.
- Solid stainless steel back prevents further heat loss.

Reach-in companion holding cabinet with 20 gauge non-magnetic stainless steel construction throughout. The cabinet is controlled by one (1) ON/OFF power switch, one (1) adjustable thermostat, 60° to 200°F (16° to 93°C); includes one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. The compartment is equipped with four (4) 60 watt bulbs, four (4) stainless steel wire shelves, two (2) stainless steel side racks, and sixteen (16) non-tilt pan support rails spaced at 2-15/16" (75mm) centers. Low-e glass door and magnetic latch is hinged right, with one (1) rugged, easy-grip, curved handle. One (1) set of 5" (127mm) heavy duty casters—two (2) rigid and two (2) swivel with brake—are included.

Electronic control includes a 4-digit LED display, ON/OFF key, up and down arrow keys for temperature adjustment, and miscellaneous indicator lights for operational status. The control has a built-in lock out feature.

MODEL AR-7H: Hot Holding Rotisserie Companion with single pane flat glass, electronic control

□ **MODEL AR-7H:** Hot Holding Rotisserie Companion with single pane flat glass, manual control

□ MODEL AR-7H: Hot Holding Rotisserie Companion with double pane curved glass, electronic control

□ MODEL AR-7H: Hot Holding Rotisserie Companion with double pane curved glass, manual control

FACTORY INSTALLED OPTIONS

- Panel color choices
 - ➡Specify color choice:
 - □ Stainless steel, standard
 - □ Black, optional
 - 🗆 Burgundy, optional
 - □ Custom color, optional



CE

ADDITIONAL FEATURES

• Optional HACCP Documentation web-based software provides the ability to program, control, monitor, and store all relevant data.

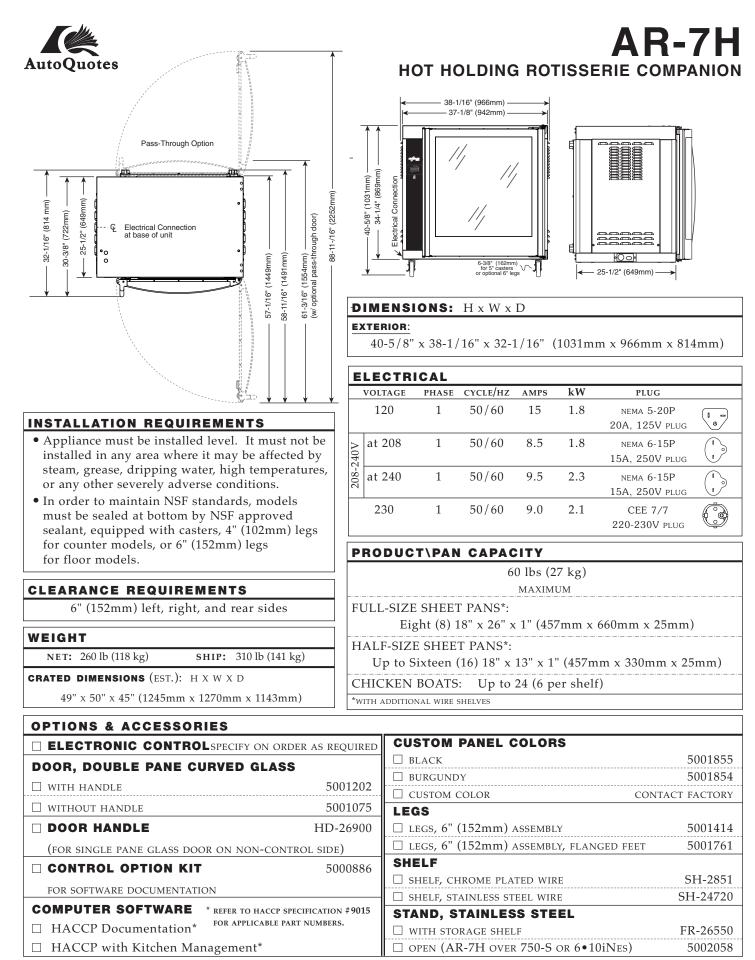
- Reach-in compartment is standard
 - Specify pass-through design as a special order
 - □ Single pane, flat glass door
 - $\hfill\square$ Double pane, curved glass door
- Right-hand door swing is standard
 - Specify left-hand door as a special order Pass-through cabinets cannot have both doors hinged on the same side.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



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